

[54] **COMPRESSED COMPOUNDED FOOD
PRODUCT AND METHOD OF MAKING
SAME**

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[57] ABSTRACT

Compounded food products containing a relatively high (at least 18 percent by weight) vegetable protein content and at least 10 percent by weight of an edible polyhydric alcohol are prepared in the form of a doughy mass which is cooked or baked, dried to a moisture content of 4–8 percent, then compressed to 20–80 percent of the original volume and dried to a moisture content of 3 percent or less. Such food products can be stored at ordinary temperature if protected from moisture or under refrigeration for long periods of time. On admixture with aqueous liquids they recover their original volume, geometry and structure.

10 Claims, No Drawings